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Recipes for quantity service

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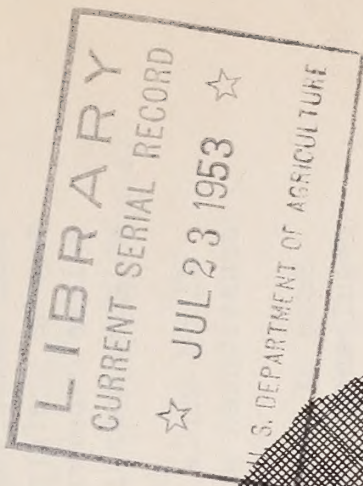
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PA-226 July 1953
(Food Service VIII)



X RECIPES FOR QUANTITY SERVICE X

These recipes, developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics, have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service. They are designed especially for the use of restaurants, cafeterias, hospitals, institutions, and college dining halls. There is a wide range in the food cost of the different recipes; some are low-cost, suitable for institutions on limited budgets.

In standardizing, enlarging, and testing the recipes, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

Using the recipes. Weighing of ingredients is recommended because it is speedier and more accurate than measuring. However, approximate measures are also given for most ingredients, because measuring may be preferred. If ingredients are measured, they should be lightly packed in the measuring cup unless otherwise specified. Firm packing, especially of chopped or diced foods, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. The equivalent in diluted evaporated or re-constituted whole dry milk will also give satisfactory results.

Some of the seasonings in many of the recipes may be omitted or varied to suit local tastes or the requirements of hospital diets. Quantities of liquids called for are for cooking near sea level; at higher altitudes more liquid may be needed for some recipes. Cake mixtures will require adjustment in ingredients when baked at altitudes above 3,000 feet.

Previous issues in the series, Recipes for Quantity Service, are available to cafeterias, restaurants, hotels, hospitals and other institutions, camps, and church groups. They may be obtained from Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture, Washington 25, D. C.

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HAM CHOWDER

Portion, 1 cup

Soup

Ingredients	25 Portions	50 Portions	100 Portions
Finely chopped onion	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Butter or margarine	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
Chopped potatoes	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)	12 pounds (1-1/2 gallons)
Coarsely chopped cooked smoked ham	1 pound (3 cups)	2 pounds (1-1/2 quarts)	4 pounds (3 quarts)
Salt	1-1/4 ounces (2-1/2 tablespoons)	2-1/2 ounces (4-1/2 tablespoons)	5 ounces (2/3 cup)
Worcestershire sauce	1 tablespoon	2 tablespoons	1/4 cup
Thyme	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Paprika	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Celery salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Boiling water	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons
Hot milk	2-1/2 quarts	1-1/4 gallons	2-1/2 gallons
All-purpose flour	1-1/2 ounces (1/3 cup sifted)	3 ounces (3/4 cup sifted)	6 ounces (1-1/2 cups sifted)
Water	1/2 cup	1 cup	2 cups
Cooked peas	1-1/4 cups	2-1/2 cups	1-1/4 quarts

1. Saute onion in butter or margarine.

2. Combine onion, potatoes, ham, seasonings, and boiling water and cook 15 minutes. Add hot milk.

3. Mix flour and water, beating until smooth. Stir into the hot mixture. Continue cooking gently until slightly thickened.

4. Add peas and reheat.

5. Sprinkle with chopped parsley if desired.

FISH SOUFFLE

Portion, 2/3 cup (3-1/2 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
All-purpose flour	2-3/4 ounces (2/3 cup sifted)	5-1/2 ounces (1-1/3 cups sifted)	11 ounces (2-3/4 cups sifted)
Salt	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)
Hot evaporated milk	1 quart	2 quarts	1 gallon
Flaked cooked fish	1 pound 6 ounces	2 pounds 12 ounces	5 pounds 8 ounces
Onion juice	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Egg yolks	1 cup	2 cups	1 quart
Egg whites	2 cups	1 quart	2 quarts
Lemon juice	1/3 cup	2/3 cup	1-1/3 cups

Pans 16 1/2 by 10 1/2 inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Melt butter or margarine, stir in the flour and salt. Add to the hot milk, and cook until thickened, stirring frequently. Cool.

2. Add the fish and onion juice.

3. Beat egg yolks and blend into the mixture.

4. Fold in stiffly beaten egg whites and lemon juice.

5. Pour into greased individual baking dishes (2/3 cup in each) or greased pans (1 gallon 1-2/3 cups or 5 pounds 10-1/2 ounces per pan). Place in pan of hot water.

6. Bake at 350° F. (moderate) for 35 minutes.

7. Serve with a pimienta sauce.*

*Follow recipe for Vegetable Sauce PA-178, Recipes for Quantity Service, Food Service IV, (p. 7), using chopped pimienta instead of peas: 1/2 cup for 25 portions, 1 cup for 50, 2 cups for 100.

Bureau of Human Nutrition and Home Economics, Food Service VIII

MACARONI AND CHEESE Portion, 1/2 cup (about 4-1/2 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Elbow macaroni	1 pound (1 quart)	2 pounds (2 quarts)	4 pounds (1 gallon)
Boiling water	2 quarts	1 gallon	2 gallons
Salt	1-1/2 teaspoons	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)
SAUCE			
Butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
All-purpose flour	2 ounces (1/2 cup)	4 ounces (1 cup)	8 ounces (2 cups)
Salt	1-1/3 tablespoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)
Dry mustard	2-1/4 teaspoons	1-1/2 tablespoons	3 tablespoons
Hot milk	1-3/4 quarts	3-1/2 quarts	1-3/4 gallons
Cheese, grated	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)	6 pounds (1-1/2 gallons)

Pans 16½ by 10½ inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Cook the macaroni in boiling salted water until just tender--about 15 minutes. Drain and rinse.
2. Make sauce: Melt butter or margarine and blend in the flour and seasonings. Stir into the hot milk. Cook until thickened. Add the cheese.
3. Combine sauce and macaroni.
4. Pour the mixture into baking pans (1 gallon or about 6 pounds 4 ounces to each pan).
5. Bake at 350° F. (moderate) for 45 minutes.

BREAST OF LAMB CREOLE Portion, 6 ounces

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Breast of lamb pieces (7 ounces each)	11 pounds	22 pounds	44 pounds
All-purpose flour	3 ounces (3/4 cup sifted)	6 ounces (1-1/2 cups sifted)	12 ounces (3 cups sifted)
Sliced onions	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Coarsely chopped celery	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Cooked tomatoes	1-1/2 quarts	3 quarts	1-1/2 gallons
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Celery salt	1 tablespoon	1/2 ounce (2 tablespoons)	1 ounce (1/4 cup)
Chili powder	1-1/2 teaspoons	1 tablespoon	2 tablespoons
GRAVY			
All-purpose flour	1/2 ounce (2 tablespoons)	1 ounce (1/4 cup)	2 ounces (1/2 cup)
Water	1/4 cup	1/2 cup	1 cup

Pans 18 by 12 by 2 inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Roll breast of lamb pieces in flour. Place in baking pans and brown at 400° F. (hot) for 1 hour. Drain off fat.
2. Combine onions, celery, tomatoes, salt, pepper, celery salt, and chili powder. Pour 2-1/4 quarts of mixture over each pan of lamb pieces.
3. Cover pans and bake at 350° F. (moderate) for 2 hours. Remove cover and bake 30 minutes longer.
4. Drain off liquid, skim off surface fat.
5. For gravy, blend together the flour and water. Stir into the hot liquid and cook until thickened.

PORK SAVORY

Portion, 1/2 cup (about 4-1/2 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Lean pork	3 pounds	6 pounds	12 pounds
Salt	1-1/2 teaspoons	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)
Pepper	1/2 teaspoon	1 teaspoon	2 teaspoons
Shortening or lard	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Hot water	3 cups	1-1/2 quarts	3 quarts
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Sour cream	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)	6 pounds (3 quarts)
Diced potatoes	1 pound 5 ounces (3-1/2 cups)	2 pounds 10 ounces (1-3/4 quarts)	5 pounds 4 ounces (3-1/2 quarts)
Sliced carrots	12 ounces (2-1/2 cups)	1 pound 8 ounces (1-1/4 quarts)	3 pounds (2-1/2 quarts)
Chopped onion	1 tablespoon	2 tablespoons	2 ounces (1/3 cup)
Green lima beans	1-1/2 cups	3 cups	1-1/2 quarts
Salt	1 tablespoon	1 ounce (2 tablespoons)	2 ounces (1/4 cup)

Pans 16 1/2 by 10 1/2 inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Cut pork into 1-inch pieces. Season with salt and pepper. Brown in shortening or lard.
2. Add water, cover pan, and simmer until meat is tender. Drain off excessive fat.
3. Beat flour and sour cream together.
4. Add potatoes, carrots, onions, lima beans, and salt to the flour and cream. Mix well.
5. Combine meat and vegetable mixtures.
6. Pour mixture into baking pans (1 gallon or 8 pounds 4 ounces per pan).
7. Cover and bake at 375° F. (moderate) for 1 hour. Uncover and bake 1/2 hour longer.

CABBAGE WITH TART SAUCE Portion, Cabbage (about 4 ounces), sauce 1 tablespoon

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Cabbage	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds
SAUCE			
Salt	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)
Sugar	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Paprika	1-1/2 tablespoons	3 tablespoons	6 tablespoons
Lemon juice	1/2 cup	1 cup	2 cups
Melted butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Prepared horseradish	2 tablespoons	1/4 cup	1/2 cup

1. Remove outer leaves of cabbage. Shred the cabbage or cut it into wedges.

2. Cook until tender.

Sauce:

1. Blend salt, sugar and paprika.

2. Add lemon juice, butter or margarine, and horseradish. Mix well and pour over drained cooked cabbage.

Note: The sauce is good on broccoli also.

ZUCCHINI WITH SOUR CREAM Portion, 1/2 cup (4 ounces)

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Zucchini squash (1-inch slices)	8 pounds (1-3/4 gallons)	16 pounds (3-1/2 gallons)	32 pounds (7 gallons)
Salt	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Butter or margarine	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
Finely chopped onion	9 ounces (1-1/2 cups)	1 pound 2 ounces (3 cups)	2 pounds 4 ounces (1-1/2 quarts)
Paprika	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Sugar	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Vinegar	1 tablespoon	2 tablespoons	1/4 cup
Soy sauce	1-1/2 teaspoons	1 tablespoon	2 tablespoons
All-purpose flour	1/2 ounce (2 tablespoons)	1 ounce (1/4 cup)	2 ounces (1/2 cup)
Hot water	1/2 cup	1 cup	2 cups
Sour cream	3/4 cup	1-1/2 cups	3 cups

1. Sprinkle zucchini with the salt and let stand in a cool place for 1 hour. Drain.
2. Melt the butter or margarine. Add onion and saute until lightly browned. Add zucchini.
3. Mix together the paprika, sugar, vinegar, soy sauce, flour, and water and add to the zucchini mixture. Cover and cook 10 minutes. Remove cover and continue cooking until zucchini is tender and most of the liquid has evaporated (10 to 15 minutes).
4. Gently stir in sour cream. Serve hot.

Note: Other types of summer squash may be used.

CHICKEN-AVOCADO-RICE SALAD Portion, 1/2 cup (3-3/4 ounces)

Salad

Ingredients	25 Portions	50 Portions	100 Portions
Lemon juice	1/2 cup	1 cup	2 cups
Cubed avocado*	2 pounds (1-1/2 quarts)	4 pounds (3 quarts)	8 pounds (1-1/2 gallons)
Cubed, cooked, chicken	1 pound 4 ounces (1 quart)	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)
Cooked rice	1 pound 11 ounces (1 quart 1/2 cup)	3 pounds 6 ounces (2-1/4 quarts)	6 pounds 12 ounces (1 gallon 2 cups)
Finely chopped celery	8 ounces (2 cups)	1 pound (1 quart)	2 pounds (2 quarts)
Finely chopped scallions (green onion)	1/2 ounce (2 tablespoons)	1 ounce (1/4 cup)	2 ounce (1/2 cup)
Salt	4 teaspoons	1-1/2 ounces (3 tablespoons)	3 ounces (1/3 cup)
Sour cream	3 ounces (1/3 cup)	6 ounces (2/3 cup)	12 ounces (1-1/3 cups)
Mayonnaise	1/3 cup	3/4 cup	1-1/2 cups
Mustard	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon

1. Pour the lemon juice over avocado.
2. Combine the remaining ingredients, add avocado mixture, and toss lightly. Chill.
3. Portion with a number 8 scoop (1/2 cup). Serve in a crisp lettuce cup.

*For best results avocado should not be too soft.

Ingredients	24 Portions	48 Portions	96 Portions
Lime-flavored gelatin	12 ounces (2 cups)	1 pound 8 ounces (1 quart)	3 pounds (2 quarts)
Plain gelatin	1-1/3 tablespoons	2-2/3 tablespoons	1-1/2 ounces (1/3 cup)
Hot water	2 quarts	1 gallon	2 gallons
Vinegar	1-1/3 tablespoons	3 tablespoons	1/3 cup
Lemon juice	1-1/3 tablespoons	3 tablespoons	1/3 cup
Grated onion	1-1/3 tablespoons	3 tablespoons	1/3 cup
Salt	2 teaspoons	1-1/3 tablespoons	2-2/3 tablespoons
Chopped green pepper	2-1/2 ounces (1/2 cup)	5 ounces (1 cup)	10 ounces (2 cups)
Shredded carrots	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)
Diced cucumber	6 ounces (1 cup)	12 ounces (2 cups)	1 pound 8 ounces (1 quart)
Cottage cheese	1 pound (2 cups)	2 pounds (1 quart)	4 pounds (2 quarts)

Pans 10 by 4 by 4 inches: 2 for 24 portions, 4 for 48 portions, 8 for 96 portions.

1. Dissolve flavored and plain gelatin in the hot water.
2. Add vinegar, lemon juice, grated onion, and salt. Chill until mixture begins to thicken.
3. Blend in the green pepper, carrots, cucumber, and cottage cheese.
4. Pour into pullman pans (3 pounds 6 ounces or 1-1/2 quarts to each pan). Chill.

Ingredients	24 Portions	48 Portions	96 Portions
Scalded milk*	1-1/3 cups	2-2/3 cups	1 quart 1-1/3 cups
Rollled oats (uncooked)	4 ounces (1 cup)	8 ounces (2 cups)	1 pound (1 quart)
Active dry yeast	1/4 ounce (3/4 package)	1/2 ounce (1-1/2 packages)	1 ounce (3 packages)
Lukewarm water	6 tablespoons	3/4 cup	1-1/2 cups
Vegetable shortening or lard	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Eggs, slightly beaten	1/3 cup	2/3 cup	1-1/4 cups
Molasses	4 ounces (1/3 cup)	8 ounces (3/4 cup)	1 pound (1-1/2 cups)
Salt	2-1/4 teaspoons	1-1/2 tablespoons	1-1/2 ounces (3 tablespoons)
All-purpose flour	1 pound 8 ounces (1-1/2 quarts sifted)	3 pounds (3 quarts sifted)	6 pounds (1-1/2 gallons sifted)

*May use:

Evaporated milk diluted with water, heated to scalding

or

Nonfat dry milk (added to flour) and

boiling water (added to rolled oats)

2/3 cup 1-1/3 cups 2-2/3 cups
 2/3 cup 1-1/3 cups 2-2/3 cups
 1-1/2 ounces (6 tablespoons) 3 ounces (3/4 cup) 6 ounces (1-1/2 cups)
 1-1/3 cups 2-2/3 cups 1 quart 1-1/3 cups

1. Add scalded milk to rolled oats. Let stand 1 hour.
2. Add yeast to lukewarm water. Stir after 10 minutes.
3. Add shortening, eggs, molasses, yeast, and salt to oats mixture.
4. Save out 1 cup flour. Combine all other ingredients and mix on mixer at low speed, using dough hook, until dough is smooth and elastic and leaves sides of bowl (6-10 minutes). If after the first 2 minutes the dough is very soft and sticky, gradually add enough of the saved-out flour to make a moderately soft dough.
5. Form the dough into a smooth ball. Place in a greased bowl; turn to grease top. Cover and let rise in a warm place (about 85° F.) until double in volume (about 50 minutes).
6. Punch dough down. If making more than 24 portions, cut dough into pieces of about 3 pounds 2 ounces. Roll each into a ball, cover, and let stand about 15 minutes.
7. Shape dough into 2-ounce rolls. Place about 1 inch apart on lightly greased sheet pans. Let rise in a warm place (about 85° F.) until double in volume (about 50 minutes).
8. Bake 20 to 25 minutes at 400° F. (hot).

Ingredients	24 Portions	48 Portions	96 Portions
All-purpose flour	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	4 pounds 2 ounces (1 gallon 1/2 cup sifted)
Sugar	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Baking powder	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)	6 ounces (1 cup)
Salt	1-1/2 teaspoons	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)
Eggs	2/3 cup	1-1/3 cups	2-3/4 cups
Milk	1 cup	2 cups	1 quart 1/4 cup
Melted butter or margarine	3 ounces (1/3 cup)	5 ounces (2/3 cup)	12 ounces (1-1/2 cups)
Cooked rice	1 pound (2-2/3 cups*)	2 pounds (5-1/3 cups*)	4 pounds (2-3/4 quarts*)

1. Sift together flour, sugar, baking powder, and salt.

2. Beat eggs and combine with milk, melted butter or margarine, and rice.

3. Add milk mixture to the dry ingredients and mix only until combined.

4. Using a No. 16 scoop (1/4 cup), portion batter into greased muffin pans.

5. Bake at 375° F. (moderate) for 25 to 30 minutes or until brown.

*Lightly packed.

Ingredients	25 Portions	50 Portions	100 Portions
PASTRY			
All-purpose flour	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)	4 pounds (1 gallon sifted)
Salt	1-1/2 teaspoons	1 tablespoon	1 ounce (2 tablespoons)
Vegetable shortening or lard	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Cold water	2/3 cup	1-1/3 cups	2-2/3 cups
FILLING			
Eggs	2 cups	1 quart	2 quarts
Sugar	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
Salt	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Strained honey	1 pound 2 ounces (1-1/2 cups)	2 pounds 4 ounces (3 cups)	4 pounds 8 ounces (1-1/2 quarts)
Light corn sirup	1-1/4 cups	2-1/2 cups	1-1/4 quarts
Vanilla	1 tablespoon	2 tablespoons	1/4 cup
Coarsely chopped pecans	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)	3 pounds (3 quarts)

1. Sift flour and salt together or blend in mixer.
2. Cut or rub in fat to consistency of coarse cornmeal.
3. Add water and mix.
4. Roll out on lightly floured board and cut into 6-inch rounds. Press into muffin pans and build up sides.
5. For the filling, beat eggs and add the sugar, salt, honey, corn sirup, vanilla, and pecans. Blend well.
6. Using a No. 16 scoop (1/4 cup), fill the unbaked tart shells with the mixture.
7. Bake at 400° F. (hot) for 25 to 30 minutes.

Note: The filling may be used for pies.
The 25-portion recipe makes four 9-inch pies (about 3 cups filling per pie).

PEANUT BUTTER COOKIES Portion, 1-1/2 ounces (2 cookies)

Dessert

Ingredients	25 Portions	50 Portions	100 Portions
All-purpose flour	5 ounces (1-1/4 cups sifted)	10 ounces (2-1/2 cups sifted)	1 pound 4 ounces (1-1/4 quarts sifted)
Ginger	1/2 teaspoon	1 teaspoon	2 teaspoons
Cloves	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Cinnamon	1/2 teaspoon	1 teaspoon	2 teaspoons
Baking soda	1 teaspoon	2 teaspoons	4 teaspoons
Salt	1/2 teaspoon	1 teaspoon	2 teaspoons
Shortening	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Peanut butter	1 pound (2 cups)	2 pounds (1 quart)	4 pounds (2 quarts)
Brown sugar	9 ounces (1-1/4 cups*)	1 pound 2 ounces (2-1/2 cups*)	2 pounds 4 ounces (1-1/4 quarts*)
Eggs	2/3 cup	1-1/3 cups	2-2/3 cups
Milk	1/4 cup	1/2 cup	1 cup
Chopped raisins	6 ounces (1-1/4 cups)	12 ounces (2-1/2 cups)	1 pound 8 ounces (1-1/4 quarts)
Vanilla	1 teaspoon	2 teaspoons	4 teaspoons

1. Sift together flour, ginger, cloves, cinnamon, soda, and salt.
 2. Cream shortening and peanut butter until smooth.
 3. Add brown sugar gradually and mix well.
 4. Beat in the eggs and milk.
 5. Stir in the sifted dry ingredients.
 6. Add raisins and vanilla.
 7. Portion with No. 40 scoop (1-3/5 tablespoons) onto ungreased baking sheets. Press each cookie flat with a fork.
 8. Bake at 350° F. (moderate) for 10 minutes.
- *Well packed.

Ingredients	24 Portions	48 Portions	96 Portions
TOPPING			
Melted butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Brown sugar*	1 pound 2 ounces (2-1/2 cups)	2 pounds 4 ounces (1-1/4 quarts)	4 pounds 8 ounces (2-1/2 quarts)
Crushed pineapple, drained	2 pounds 2 ounces (1 quart)	4 pounds 4 ounces (2 quarts)	8 pounds 8 ounces (4 quarts)
CAKE			
Cake flour	9 ounces (2-1/2 cups sifted)	1 pound 2 ounces (1-1/4 quarts sifted)	2 pounds 4 ounces (2-1/2 quarts sifted)
Baking powder	2-1/2 teaspoons	5 teaspoons	3-1/3 tablespoons
Eggs	1-1/4 cups	2-1/2 cups	1-1/4 quarts
Sugar	1 pound 4 ounces (2-1/2 cups)	2 pounds 8 ounces (1-1/4 quarts)	5 pounds (2-1/2 quarts)
Lemon juice	5 teaspoons	3 tablespoons	1/3 cup
Hot milk	1 cup	2 cups	1 quart

Cake pans 10-inch diameter: 3 for 24 portions, 6 for 48 portions, 12 for 96 portions.

1. Pour 1/3 cup butter or margarine into each cake pan and sprinkle 6 ounces brown sugar over it. Spread 11 ounces pineapple (1-1/4 cups per pan) over the sugar mixture.
2. Sift the flour and baking powder together 3 times.
3. Beat eggs about 10 minutes (or 5 minutes at medium speed on mixer) until very thick and light.
4. Add sugar gradually, beating until well blended, then add lemon juice.
5. Fold in flour mixture gradually.
6. Add milk and mix quickly until the batter is smooth (about 1 minute on medium speed).
7. Pour 15 ounces (3-1/3 cups) batter over the fruit in each pan.
8. Bake at 350° F. (moderate) for 30 minutes.
9. Remove from oven, let stand a few minutes, then invert. Remove cake from pans while still warm.

*Well packed.

SPICY BREAD PUDDING Portion, 1/2 cup (4-1/2 ounces)

Dessert

Ingredients	25 Portions	50 Portions	100 Portions
Hot milk	2 quarts	3-3/4 quarts	1 gallon 3-1/2 quarts
Butter or margarine	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Vanilla	2 teaspoons	4 teaspoons	2-2/3 tablespoons
Brown sugar	14 ounces (2 cups*)	1 pound 12 ounces (1 quart*)	3 pounds 8 ounces (2 quarts*)
Cinnamon	4 teaspoons	1/2 ounce (2-2/3 tablespoons)	1 ounce (1/3 cup)
Nutmeg	1-1/2 teaspoons	1 tablespoon	1/2 ounce (2 tablespoons)
Salt	1 teaspoon	2 teaspoons	4 teaspoons
Egg yolks	2/3 cup	1-1/3 cups	2-2/3 cups
Bread cubes	2-1/2 quarts	1-1/4 gallons	2-1/2 gallons
Raisins	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)
Chopped almonds	8 ounces (2 cups)	1 pound (1 quart)	2 pounds (2 quarts)
Egg whites	1 cup	2 cups	1 quart

Pans 16 1/2 by 10 1/2 inches: 1 for 25 portions, 2 for 50 portions, 4 for 100 portions.

1. Combine milk, butter or margarine, vanilla, brown sugar, cinnamon, nutmeg, and salt and pour slowly into slightly beaten egg yolks.
2. Stir in the bread cubes, raisins, and half of the almonds.
3. Beat egg whites until stiff and carefully mix them into the pudding.
4. Pour into greased pans (about 3 quarts or 7 pounds to each pan).
5. Top with remaining chopped almonds (about 1 cup or 4 ounces to each pan).
6. Place baking pans in a pan of hot water.
7. Bake at 350° F. (moderate) for about 45 minutes.

*Well packed.

